



Recipe Name: Fiesta Chicken Ranch Fajitas File No:

Recipe Adapted From:



On Wisconsin!

Grade Group (s): K-8, 9-12	<b>HACCP Process</b> <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 fajita each	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Chicken Stock	21 1/3 lbs	1 qt	<b>Marinade:</b> 1. Dissolve cornstarch in the chicken stock. 2. Heat over medium heat until thickened. Cool. 3. Add oil to cooled, thickened stock. 4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture. 5. Pour marinade over defrosted chicken strips. <b>Marinade overnight in the refrigerator.</b> 6. Drain the chicken, discard any leftover marinade. 7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is has reached 165°F, for at least 15 seconds. 8. Place cooked chicken in a steam table pan. 9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pans, with chicken strips. CCP: heat to 165°F or higher for at least 15 seconds. 10. For each serving, place 3.4 oz of chicken strips into the center of each tortilla, followed by 1/2 cup of tomato sauce mixture, 1/4 cup shredded romaine, and 1/8 cup fresh diced tomato. CCP: Hold for hot service at 135°F or higher.
Constarch		1/2 cup	
Oil, Olive		1 qt	
Vinegar, White		1 qt	
Sugar		3 cups	
Pepper, Ground		2 Tbsp 2 tsp	
Garlic, Granulated		2 Tbsp 2 tsp	
Chili Powder		4 Tbsp	
Cumin, Ground		2 1/2 tsp	
Oregano, Leaves, Dried		4 tsp	
Chicken Fajita Strips, Ckd, Frzn #USDA 100117			
Corn, Frozen, No Salt Added, USDA #100348		9 cups	
Onion, Raw, Chopped		1 qt	
Peppers, Bell, Green, Raw, Chopped		3 1/4 cups	
Tomatoes, Diced, Canned, USDA #100329		3 3/4 cup	
Salsa, Low-Sodium, Canned, USDA #100330		3 3/4 cup	
Tomatoes, Raw, Chopped		3 qt 1/2 cups	
Lettuce, Romaine, Raw, Shredded		1 gal 2 qt	
Tortilla, Whole Wheat, USDA #110394	100 Tortilla		

Meal Component Contribution				Total Yield		
Meat/Meat Alternate: 2 oz eq				Weight:		
Vegetable Subgroups				Number of Pans:		
DG	RO	BPL		Pan Size:		
1/8 cup	1/8 cup			Volume:		
S	O	A		Nutrition Analysis Based on Portion Size		
		1/4 cup		Calories: 384 kcal		
Fruit:				Saturated Fat (g): 3.58g		
Grains: 2 oz eq				Sodium (mg): 565.72mg		
Based on USDA Food Buying Guide-RAW				Calculated using NutriKids		

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes  
S - starchy O - other A - additional